

# PATENT ABSTRACTS OF JAPAN

(11)Publication number : 07-255378

(43)Date of publication of application : 09.10.1995

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(51)Int.Cl.

A23C 19/082

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(21)Application number : 06-047319

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(22)Date of filing : 17.03.1994

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(54) PREPARATION OF CHEESE PRODUCT

(57)Abstract:

PURPOSE: To prepare a cheese product having excellent quality without deteriorating the taste and flavor using decreased amount of molten salt to be added to the cheese product by adding  $\alpha$ ,  $\alpha$ -trehalose to a raw cheese and men-ting and emulsifying the mixture.

CONSTITUTION: This cheese product can be prepared by adding  $\alpha$ ,  $\alpha$ -trehalose to a raw cheese such as natural cheese, melting the  $\alpha$ ,  $\alpha$ -trehalose in the cheese and emulsifying the melted substance. The amount of the  $\alpha$ ,  $\alpha$ -trehalose to be added to the raw cheese is preferably 1.0-5.0wt.% based on the raw cheese.